

TASTING NOTES

2013 SANGIOVESE

GRAPES

100% Sangiovese

DISTRICT OF ORIGIN OF GRAPES

100% Heathcote, Central Victoria

VINIFICATION

The fruit was machine harvested into 2.5t steel bins, transported directly to the winery for immediate processing. Crushed to static fermenters, it was pumped over twice a day for approximately 20 minutes each time, during which time the temperature and acid levels were monitored constantly and adjusted when necessary. After completing fermentation the wine was pressed to tank using an air bag press. It was racked off gross lees directly to barrel to finish malolactic fermentation and mature in mainly older used barriques for 12 months. The barrels were checked and topped each month.

OAK MATURATION

Approximately 12 months in 100% older oak.

ANALYSIS

Alcohol 14.6%

pH 3.52

Acid 6.12g/L

Sugar <1.0gm/L

COLOUR

Cherry red with pink hues.

NOSE

Black licorice and fennel on the nose with dusty roast beetroot character.

PALATE

Mouth filling tannin with sweet cherries and hints of pomegranate tartness.

FOOD MATCH

Fennel and radicchio salad with barbecued pork fillet.

WINEMAKERS COMMENTS

Sangiovese is a thin skinned variety like Nebbiolo. Known for its earthy more than fruity notes, it has attractive mid red colour and can be characterised by high levels of tannin well balanced by acid. It is suited to well drained soils with abundant sunlight both of which the Heathcote vineyard provides.

